

OUR LOCAL FARMS

EDMONDSON - Honeycrisp apples
GOLDEN RULE - rainbow carrots, beets
LOMA FARM - red radishes, fennel,
red wapsie cornmeal, red & savoy cabbages
ISLAND VIEW - Bosc pears, Golden Delicious apples
S & S FARMS - lamb
CHESTNUT HAVEN - chestnuts

JAKE'S COUNTRY MEATS - whole hog
PRISTINE ACRES - eggs, whole chickens
OLDS BROTHERS - maple syrup
SLEEPING BEAR - honey
WERP - arugula, herbs, greens
IDYLL FARMS - aged & fresh goat cheeses

HARRAND HILL - cannellini,
red maria, sweet & golden potatoes,
red & spanish onions, broccoli, cauliflower, pumpkin,
butternut, acorn, Starry Night &
Georgia Candy Roaster squashes, Brussels sprouts
ZENNER FARMS - beefsteak tomatoes

ANTIPASTI CALDI

CHESTNUTS, 9
oven-roasted, extra virgin olive oil, sea salt

ARTICHOKE BOTTOMS, 14
lightly battered & fried, dill, black pepper, & sea salt, mashed fagioli,
salsa verde, pickled kohlrabi

ARANCINI, 14
fried Sicilian pumpkin risotto fritters, simple tomato sauce, cream

SPANISH OCTOPUS, 24
lemon-garlic marinated & char-grilled, house Calabrese sausage,
smoked shallots, rice beans, tomato

ATLANTIC CALAMARI STEAK, 20
char-grilled, toasted garlic ciabatta, roasted, smashed & fried
fingerling potatoes, shaved celery, hot mustard cream

BRUSCHETTA, 15
toasted crostini, house stracchino cheese, crisp prosciutto di Parma,
roasted cauliflower, Trapanese almond pesto, basil & mint

PORK BELLY, 18
slow cooked & roasted, shaved brussels sprouts with coriander &
fennel seeds, cider glaze, roasted hot peppers, fried garlic

WHITE PIZZA, 17
mozzarella & ricotta, roasted garlic cloves, Italian parsley

RED PIZZA, 18
pepperoni, house Italian sausage, mozzarella & Parmesan,
tomato sauce

CHEF'S TASTE, MARKET
today's selection from Chef Myles' whole animal butchery

ANTIPASTI FREDDI

BURRATA, 25
house-made, shaved Toscano salami, charred tomato vinaigrette,
crostini

WAGYU BEEF CARPACCIO, 25
served raw, shaved Parmigiano Reggiano, red onions,
shaved radishes, coccoli, cracked black pepper,
extra virgin olive oil, sea salt

*OYSTERS, 4 EACH
a rotating selection, served raw on the half shell with accoutrements

CHEESE BOARD, 22
three artisanal cheeses, served with a variety of accoutrements

CHARCUTERIE BOARD, 24
four house-made selections from Chef Myles' whole animal butchery
program, served with accoutrements

ZUPPE & VERDURE

MINISTRONE, 12

GULF PRAWN, SHELLFISH & CREAM, 16

BEETS, 14
oven-roasted & chilled, house fresh mozzarella cheese,
roasted red onions, Kalamata olives, toasted pecans, field greens,
sweet balsamic herb vinaigrette

ARUGULA, 14
whipped goat cheese, Golden Delicious apples, honey roasted
parsnips, golden raisins, candied pumpkin seeds,
toasted pistachios, limoncello vinaigrette

SHAVED CELERY, 13
sautéed & chilled cremini mushrooms, grated Pecorino Romano,
lemon vinaigrette

LE PASTE

RAVIOLI, 32
house-made, Starry Night squash & mozzarella cheese filling,
Medjool dates, shaved red cabbage, toasted walnuts, sage butter

ORECCHIETTE, 37
crispy confit of duck leg, herb-roasted mini sweet peppers,
sundried tomato & ricotta cheese passato, Calabrian chile, basil

FETTUCCINE, 36
house-made, slow-cooked pulled rabbit & Vidalia onions,
soft rainbow carrots, roasted red pepper cream sauce, Parmesan frico

MALTAGLIATI, 35
house-made, elk & butternut squash ragu, peppered baby spinach
grated Parmigiano Reggiano

LE PIETANZE

ATLANTIC SCALLOPS, 50
caramelized, soft celery root & Parmesan risotto, broccoli florets,
shaved savoy cabbage, basil pesto, fennel pollen, lemon zest

LAKE SUPERIOR WALLEYE, 44
pan-seared, sautéed Red Maria potatoes, chanterelle mushrooms,
caramelized onions, hothouse tomatoes, capers, red peppers,
lemon & basil leaves

LAMB SHANK, 48
slow-cooked, whipped golden potatoes, roasted rainbow carrots,
sweet potatoes, red cabbage agrodolce, rosemary brodo

VEAL SCALLOPPINE, 49
pan-seared medallions, cornmeal gnocchetti with classic marinara
roasted butternut & acorn squash, shiitake mushrooms, sage leaves,
Marsala

Please note that a twenty percent gratuity *may* be added automatically to parties greater than six guests.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

HOLIDAY HOURS

CHRISTMAS WEEK

TUESDAY, 12/23 - THURSDAY, 12/25 - CLOSED

FRIDAY, 12/26 - WEDNESDAY, 12/31

OPEN AT 4PM *INCLUDING* TUESDAY, DEC. 30

2026

NEW YEAR'S DAY - CLOSED

SUNDAY, 2/8 - CLOSED

TRAVERSE CITY RESTAURANT WEEK

SUNDAY, 2/22 - SATURDAY, 2/28

OPEN AT 4PM *INCLUDING* TUESDAY, FEB. 24

SUNDAY, 4/5 - CLOSED